

TEMPORARY FOOD ESTABLISHMENTS OR OPERATIONS

HYGIENE: Smoking, eating, or drinking while on duty is forbidden. These activities may be done away from the **serving/preparation area**. **You must wash hands at the hand wash station nearest your work area before resuming duties.**

Employers are held responsible for insuring that no employee who is ill (colds, coughs, diarrhea) will be allowed to work.

ROSTER OF RESPONSIBLE EMPLOYEE ON DUTY: Must be posted in booth.

HAND WASH SET-UP: Sink with running water.
Soap.
Paper towels – preferably in a holder.
Plumbed to sewer or wastewater bucket. Not to be discharged into storm drains.

FOOD TEMPERATURES: Cooking -- 165° or hotter
Hot Holding -- 140° or hotter
Cold holding -- 45° or colder

TRASH CONTAINERS: For booth use. Located on public side of booth.

REFRIGERATORS: Must be constructed with hard, durable liner.
Must have fan to circulate cold air when door is closed.
Temperatures must be **45° or colder at ALL times**. Set at 40° or colder.

ICE SCOOP: Prefer small scoops that fit cup; keep scoop handle out of ice.
Tolerant use of paper/wax cup **ONLY** if **gloved hand** and most of cup is kept out of ice when scooping.

ICE PICK: **Sanitized** pick or other tool.

CUPS: Open tube to expose bottom of cup. Use the package as a dispenser.

THERMOMETERS: Required with perishables. Not needed with still-frozen foods.

UTENSIL WASHING: Require three (3) tubs or containers for utensils, to be set-up ready for use.

PROCEDURE: 1) Detergent, 2) Rinse, 3) Sanitize, 4) **AIR DRY**
SANITIZER: Bleach or other chemical approved by the Health Department.
Bleach solution = 1 Tablespoon per gallon of warm water.

UTENSILS: **SINGLE SERVICE DISPOSABLE** (plates, cups, plastic forks, etc.):
Store a minimum of four (4) inches off the ground.

FOOD PROTECTION: Keep foods covered as much as possible to protect from dust and fly contamination.

In situations not covered, use professional judgment considering time of day, air temperature, food, protection needed, etc.